

FA320SX、FA640STX、
FA850SLTX、FA950SLTX
Cooktops' User manual

Important Safety Information

You must read these warnings carefully before installing or using the cooktop. If you need assistance, contact our customer care department.

Installation

- This cooktop must be installed by qualified personnel, according to the manufacturer's instructions and to the relevant Standards.
- Any gas installation must be carried by a registered and trained installer.
- Remove all packaging before using the cooktop.
- Ensure that the gas and electrical supply complies with the type stated on the rating plate, located near the gas supply pipe.
- Do not attempt to modify the cooktop in any way.

Child Safety:

- This cooktop is designed to be operated by adults. Do not allow children to play near with the cooktop.
- The cooktop gets hot when it is in use. Children should be kept away until it has cooled.
- Children can injure themselves by pulling pans or pots off the cooktop.

During use

- This cooktop is intended for domestic cooking only. It is not designed for commercial or industrial purposes.
- When in use a gas cooking cooktop will produce heat and moisture in the room where it has been installed. Ensure there is a continuous air supply, keep air vents in good condition or install a cooker hood with a venting hose.
- When using the cooktop for a long period time, the ventilation should be improved, by opening a window or increasing the hood ventilation speed.
- Do not use this cooktop if it is contact with water. Do not operate the cooktop with wet hands.
- Ensure the control knobs are in the "OFF" position when not in use.
- When using other electrical appliances, ensure the cables do not come into contact with the hot surfaces of the cooking appliance.
- Unstable or misshapen pans should not be used on the cooktop as unstable pans can cause an accident by tipping or spillage.
- Never leave the cooktop unattended when cooking with oil or fats.
- Never use plastic or aluminum foil dishes on the cooktop.
- Perishable food, plastic items and aerosols may be affected by heat and should not be stored above or below the cooktop unit.

Service

- This cooktop should only be repaired or serviced by and authorized Service Engineer and only genuine approved spare parts should be used.

Environmental Information

- After installation, please dispose of the packaging with due regard to safety and the environment.
- When disposing of an old appliance, make it unusable, by cutting off the cable.

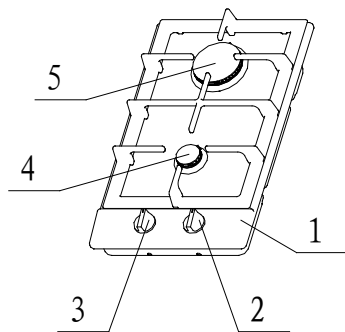
Keep this instruction book for future reference and ensure it is passed on to any new owner.

Contents

Important Safety Information.....	2
Child Safety:	2
Service.....	3
Environmental Information	3
Contents	3
Description of the cooktops	4
Operation.....	5
Maintenance and Cleaning.....	5
The cooktop surface	6
The burners	6
Something Not Working?.....	6
Service and Spare parts	7

Description of the cooktops

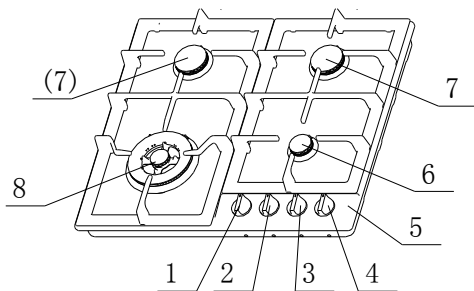
Model: FA320SX、FA640STX、FA850SLTX、FA950SLTX



FA-320SX

- | | |
|------------------------------|------------------------------|
| 1. Panel | 2. Knob for Auxiliary burner |
| 3. Knob for the rapid burner | 4. Auxiliary burner |
| 5. Rapid burner | |

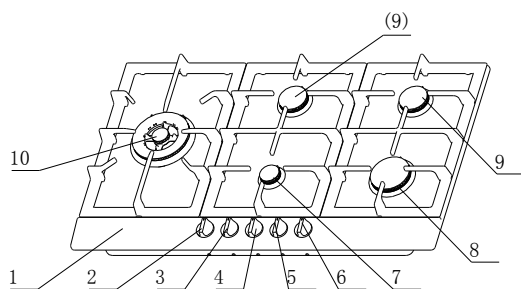
Model: PFA640STX



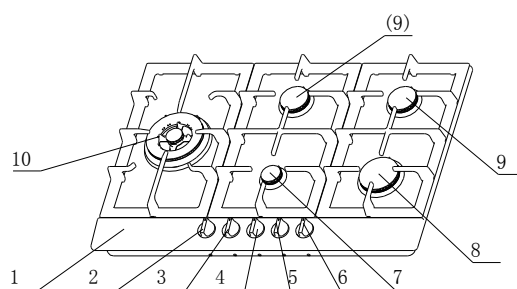
FA-640STX

- | | |
|---|-----------------------------------|
| 1. Left knob(Rapid burner、Triple ring burner) | 2. Knob (Semi-rapid burner) |
| 3. Knob (Semi-rapid burner) | 4. Right knob (Auxiliary burner) |
| 5. Panel | 6. Auxiliary burner |
| 7. Semi-rapid burner | 8. Triple ring burner |

Model: FA-850SLTX 、FA-950SLTX



FA-950SLTX



FA-850SLTX

1. Panel

3. Knob for Semi-rapid burner

5. Knob for Semi-rapid burner

7. Knob for Auxiliary burner

9. Knob for Semi-rapid burner

2. Knob for Triple ring burner

4. Knob for Auxiliary burner

6. Knob for Rapid burner

8. Knob for Rapid burner

10. Knob for Triple ring burner

Operation

Cooktop burners

To light a burner, turn the relevant control knob counter clockwise to the maximum position. At the same time push the electric ignition button which is marked with a little spark. Then adjust flame as required.

If the burner does not ignite, turn the control to zero, and try again.

i When switching on the mains, after installation or a power cut, it is quite normal for the spark generator to be activated automatically.

To ensure maximum burner efficiency, you should only use pots and pans with a flat bottom fitting the size of the burner used (see table).

Burner	Minimum diameter	Maximum diameter
Extra-large (triple ring)	8" (200mm)	11" (280 mm)
Large (rapid)	6" (160mm)	9.4" (240mm)
Medium (semi- rapid)	4.7" (120mm)	8.7" (220mm)
Small (Auxiliary)	3.1" (80mm)	6" (160mm)

i As soon as a liquid starts boiling, turn down the flame so that it will barely keep simmering.

⚠ If you use a saucepan which is smaller than the recommended size, the flame will spread beyond the bottom of the vessel, causing the handle to overheat.

Take care when frying in hot oil or fat, as the overflowing liquid or splashes could easily ignite.

If the knobs become difficult to turn, please contact local Fagor Service Center.

Maintenance and Cleaning



Before any maintenance or cleaning can be carried out, you must disconnect the cooktop from the electricity supply.

The cooktop is best cleaned while it is still warm, as spills can be removed more easily than if it is left to cool.

The cooktop surface

Regularly wipe over the cooktop top using a soft cloth well wrung out in warm water to which a little washing up liquid has been added. Avoid the use of the following:

- household detergent and bleaches;
- infused pads unsuitable for non-stick saucepans;
- steel wool pads;
- bath/sink stain removers.

Should the cooktop top heavily soiled, the following products are recommended:

- For stainless steel cooktops use a stainless steel cleaner.

Pan supports

When washing them by hand, take care when drying them as the enameling process occasionally leaves rough edges. If necessary, remove stubborn stains using a paste cleaner.

The burners

The burner caps and crowns can be removed for cleaning.

Wash the burner taps and crowns using hot soapy water, and remove marks with a mild paste cleaner. A well moistened soapy steel wool pad can be used with caution, if the marks are particularly difficult to remove.

After cleaning, be sure to wipe dry with a soft cloth.

Something Not Working?

If the cooktop is not working correctly, please carry out the following checks before contacting your local Service Center.

Symptom	Solution
There is no spark when lighting the gas	<ul style="list-style-type: none">• Check that the unit is plugged in and the electrical supply is switched on• Check that the Circuit Breaker has not tripped• Check the main fuse has not blown• Check the burner cap and crown have been replaced correctly
The gas ring burns unevenly	<ul style="list-style-type: none">• Check the main jet is not blocked and the burner crown is clear of food particles• Check the burner cap and crown have been replaced correctly

If after those checks, your cooktop still does not operate correctly, contact your local Service Center.

Please note that it will be necessary to provide proof of purchase for any in-warranty service calls. In-warranty customers should ensure that the above checks have been made as the technician may apply a charge if the fault is not a mechanical or electrical breakdown.

Service and Spare parts

If you require spare parts or technical support contact your local Service Center by phone or email.

For the address of your local Service Center and further information about Service Center, please visit the website at www.fagoramerica.com

When you contact the Service Center, they will need the following information:

1. Your name, address and post code
2. Your telephone number
3. Clear and concise details of the fault
4. The model and the serial number(see rating label on the back of this instruction booklet)
5. Date of purchase